/76 cont./

343 252 The oven, always in the open air, rests on a framework of long, defoliated branches. These branches are set in the earth in a circle approximately one meter in diameter at 20 to 30 centimeter intervals, and their free ends are fastened together so as to form a cone.

On the periphery of the cone and at a specific point the branches are spaced to provide for the opening of the oven.

343 333 252 The inside of the cone is filled with small stones arranged horizontally up to a height of 50 centimeters; then the surface is covered over with flagstones properly aligned and cemented with clay.

Then, the entire exterior of the cone is covered with a very thick layer of boughs which is covered with a coating of potter's clay. The opening of the oven remains uncovered, but during the building /77/ of the walls it is covered with a plank or a large stone which is removed when the outside of the oven is completed.

Only the interior now needs to be finished. As in the case of the exterior surface, the interior of the oven is coated with a layer of potter's clay.

The ventilation of the oven is provided by a hole near the top in the part across from the opening; it is called "the ear."

To complete the construction the oven is heated for several hours; the next day the procedure is repeated. Thus, the clay of the walls dries and becomes as hard as brick. The oven is then ready to be used.

However, this technique of oven building is not the only one found among the Sarakatsani. Here is another:

One starts by building the lower part in the shape of a cylinder 50 centimeters high by one meter in diameter, entirely by means of stone slabs and clay.

The upper surface of the cylinder, well leveled off, is paved with small, fixed flagstones. On these flagstones stones are piled up without being attached and arranged in such a way that the heap takes on a cylindro-conical shape. It is then overlaid with a thick layer of

/77 cont./
343 branches and given a coating of potter's clay; the place of an opening
333 always being kept. As in the preceding construction a space is left
252 after the opening. When the outer coating is sufficiently dry the heap of stones is removed by drawing them out one by one through the opening; then the oven is lighted.

Thus, the branches remaining inside are burned up and the clay hardens.

343 c) The chicken coop: this small building for the chickens could
235 have been described together with the shelters for animals.

However, since this very limited husbandry belongs in the category of domestic activities, we have deemed it preferable to classify the chicken coop under this same heading.

There are two types of chicken coops among the Sarakatsani: one is a small building of stones 40 to 50 centimeters high and 80 centimeters wide, clothed /surrounded?/ with boughs and covered with straw. This type of building presents nothing exceptional, and one sees similar ones no matter where.

/78/ The other type is a tiny round hut, a veritable miniature of the dwelling hut already described. Figure 61 adequately shows this type of chicken coop; it is unecessary to dwell specially on a description of it. (18)

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18. The existence of a chicken coop among a Sarakatsani group gives evidence, in most cases, as to whether they are transhumant or turning towards a sedentary life. The chicken coop is thus a sign of "transition."